

# Welcome Home Silverleaf

SILVERLEAF CLUB NEWSLETTER



FEBRUARY 2010

## LOVE is in the AIR

Find something for everyone...this **VALENTINE'S DAY**...Sunday, February 14, 2010

### SPA DUET INDULGENCE

9:00am-8:00pm on Saturday (2.13)

9:00am-5:00pm on Sunday (2.14)

Celebrate romance in luxury...

90 minute Couples Massage \$135+per person

30 minute Shared Water Ritual \$55+per person

All other services available

For reservations, call the Spa at 480.515.3213



### SIGNIFICANT OTHER SALE

Sunday, February 7th-Sunday, February 14th

20% off all soft goods in Spa Boutique and Golf Shop when buying for your significant other.

### CLUB HIKE

10:00am meet in Fitness

Complimentary for members

To sign up, call the Spa at 480.515.3213



### SUNDAY BRUNCH

10:00am-2:30pm in the Dining Room

Adults \$19.95++; Ages 12 & under \$9.95++

For reservations, call the Concierge at 480.515.3200



### HOT COCOA & COOKIES

8:30am-4:00pm on the Driving Range

Enjoy warming treats before you golf with your sweetheart.

For tee times, call the Golf Shop at 480.515.3210

### STONE HOUSE WINE-DOWN

4:30-Sunset at the Stone House

Enjoy a romantic desert sunset with your Valentine.

Complimentary for Members



### VALENTINE'S DAY PARENT SURVIVAL NIGHT

5:30-9:30pm in the Hideaway

A romantic evening is all yours, while your kids enjoy dinner, candy making, arts & crafts, movies and games.

\$30++per child (includes candy making)

To sign up, call the Concierge at 480.515.3200



### KIDS' CANDY MAKING

7:00-8:00pm in the Hideaway

\$15++per child (candy making only)

To sign up, call the Concierge at 480.515.3200

### VALENTINE'S WEEKEND DINING

Reservations from 5:30-9:30pm in the Dining Room on Friday, Saturday & Sunday (2.12-2.14)

Celebrate Valentine's Day with a romantic candlelit dinner serenaded by live music. Special a la carte menu available.

Spike Bar open normal hours

For reservations, call the Concierge at 480.515.3200

### SILVERLEAF GIFT CERTIFICATES

Available through the Golf Shop and Spa Boutique

## Club Contact Information

### Clubhouse Main Phone

480.515.3200

**David O'Donoghue**, *General Manager*

480.515.3204

**Janet Finden**, *Director of Club Operations*

480.515.3203

**Euan Dougal**, *Director of Golf*

480.515.3208

**Sharon Narduzzi**, *Spa Director*

480.515.3212

**Michael Patton**, *Executive Chef*

480.515.3216

**Brad Urban**, *Director of Engineering*

480.515.3207

**Yvonne Willcoxson**, *Controller/Accounting*

480.515.3206

**Dara Cercone**, *Member Services Manager*

480.515.3202

**Tom Colceri**, *Director of Membership Sales*

480.502.6902

**Sharon Martin**, *Catering Manager*

480.515.3205

**Concierge**, *For Dining Reservations*

480.515.3200

**Golf Shop**, *For Tee Times*

480.515.3210

**The Hideaway Kids' Club**, *Reservations*

480.515.3200

**Spa**, *Reservations*

480.515.3213

**The Stone House**

480.342.9904

## Silverleaf Dish

### Vanilla Angel Food Cake

*Recipe from Pastry Chef, Curtis Horoka*

egg whites	7	each
vanilla bean	2	each
sugar	2/3	cup
cream of tartar	1/2	tsp
sugar	2/3	cup
cake flour	3/4	cup
salt	1/2	tsp
powdered sugar	to taste	



Combine 2<sup>nd</sup> sugar, flour and salt together and sift 3 times.

In bowl combine 1<sup>st</sup> sugar and cream of tartar and set aside.

Place egg whites in mixing bowl with vanilla bean seeds, whip on high speed until peaks start to form.

Slowly add sugar/tartar mixture into the whites while mixing at medium speed.

Continue to whip for approximately 4 minutes at medium speed until the meringue is a stiff peak.

\*To test meringue consistency, remove the bowl and whip attachment from machine. Stir whip through meringue and tip upright. When the tip of the whip is held upright the meringue should point straight up and not curve downward.

Once stiff peak is achieved empty the meringue into another bowl.

With a rubber spatula slowly fold in the 2<sup>nd</sup> sugar/flour mixture until combined.

Scoop batter into ungreased cup cake pans or bundt pan.

Bake at 350° for about 20-25 minutes.

When ready remove pan from oven and flip over onto a wire rack to cool.

Carefully remove cakes from mold and dust with powdered sugar before serving.

Add your favorite fresh fruit and whip cream.

## Grape n' Grain



We are all creatures of habit. We tend to go with what works, tried and true. But every now and again it is good to go home by another way. Take the scenic route and try something different. The largest category on our wine list is for the king of wine grapes, Cabernet Sauvignon, but I would like to promote two other red varietals that are too often overlooked.

Wine writer Karen MacNeil describes Syrah as a guy wearing a tuxedo with cowboy boots: rustic, manly, yet elegant. It has thick skin, loves heat and makes wines nearly black in color with a chewy texture. The aroma tends to be more spicy than fruity. Flavors of blackberry and black currant are both soft and concentrated. Syrah is the prominent grape of France's Northern Rhone Valley, however plantings of Syrah in California have gone from

100 acres in the mid-1980s to nearly 20,000 acres today. In Australia it is known as Shiraz and is the grape used for the highly rated Penfolds Grange. We currently feature Peay "La Bruma" 2005 Sonoma Coast Syrah by the glass and I hope you can try this one in place of your customary glass of Cabernet.

Zinfandel has thrived in California since its introduction around 1850. It has a hardy nature and remains vigorous and productive in a variety of soils and climates. It is resistant to vine diseases and many vineyards are over 100 years old and still producing. Its styles can vary widely from light and fruity like Beaujolais to lively and complex like a Cabernet without the higher tannins. Typically with raspberry and boysenberry flavors, my favorite word to describe Zinfandel is "jammy". Most Zins also have a peppery quality which pairs well with BBQ and spicy foods. Our by the glass selection is Seghesio from Sonoma; last year this wine was named #10 in Wine Spectator's top 100.

So for a change of pace please try a path less traveled and break away for a moment from king Cab. Be adventurous and get to know these other varietals and I think you will begin a new and lasting friendship. Another weapon in the war against thirst.

James Kane, CSW  
Beverage Manager

## Meet Our New Catering Manager



We are excited to announce our new Catering Manager, Sharon Martin. Sharon was born in Ipswich, England and was raised in Southern New Mexico. She moved to Phoenix in 1992. Sharon has been married to her husband Chad for five years and has two children, Sawyer two and a half and Stella three weeks old.

Prior to joining the Silverleaf team Sharon worked at Desert Mountain for ten years as their Senior Restaurant Manager and Beverage Director. Sharon is a 2<sup>nd</sup> Level Certified Sommelier with the Court of Master Sommeliers. She is also an active member of the Club Managers Association of America.

Please join us in welcoming Sharon and wishing her success!

## DMB Ryder Cup Experience



There are few events, the world over, that conjure up the passion, patriotism and excitement of the Ryder Cup! The Ryder Cup is one of the last truly great sporting events where players compete for pride and prestige rather than for prize money.

Team Europe has prevailed in five of the last seven Ryder Cups but the US team was victorious at Valhalla, KY in 2008 and although they have not won on European soil since 1993, they will travel to Wales in October 2010; confident of defending the cup.

The captains are two of the most tenacious Ryder Cup players of recent times. Corey Pavin leads team USA and Scotland's Colin Montgomerie is at the helm for Europe.

Europe hosts, the USA defends, and the scene is set for an absolutely riveting three days of pure match play competition.

Join us for the trip of a lifetime and be part of the 38<sup>th</sup> Ryder Cup as we travel to Wales to witness golf at its best, played in its purest form. We will play five rounds of golf prior to the beginning of the Ryder Cup and three of these will be at Open Championship venues.

Royal Liverpool, Royal Birkdale and Royal Lytham St. Annes are all on our itinerary as are Formby links and Royal Porthcawl. There are also options to play after or before the tour itinerary for those looking to extend their visit.

Your hosts for the trip will be Welshman, Andrew Veysey and myself, Euan Dougal. We will act as your tour guides, swing coaches, concierge and translators for the duration of the trip. We plan to include a competitive element to the golf portion of the trip and will no doubt further cultivate some European and American rivalry!

For more information please feel free to contact Andrew or myself directly. We look forward to hearing from you and hope that you will be able to join us for what promises to be a fantastic experience.

Euan Dougal  
Director of Golf

Andrew Veysey  
Assistant Golf Professional

### *Silverleaf Spa Happy Hour* **Tuesdays & Thursdays from 4:00-8:00pm**

Take advantage of special priced treatments:

- 50 minute Surrender Massage or Custom Facial for only \$80+
- 80 minute Surrender Massage or Custom Facial for only \$120+
- 50 minute Express Manicure and Pedicure for only \$50+

For appointments, please call the Spa directly at 480.515.3213  
Special pricing through February

## Oriental Medicine

Builds the immune system to prevent cold and flu

Speeds recovery from illness

Supports wellbeing

Relieves Pain

Increases Energy



## Silverleaf Services

Acupuncture

Herbal Medicine

Acutonics

Amma-Shiatsu

Acu Shi Ma

Cupping

Facial Rejuvenation

Call the Spa to schedule  
a 'tune-up' at  
480.515.3213

## Restore, Replenish, Recharge and Rejuvenate

Do you feel tired and drained? You are not alone. "Lack of energy" is one of the top five complaints that doctors hear in their offices. According to Oriental medicine, the cold months of winter are the perfect time to recharge your battery and generate vital energy - Qi - in order to live, look, and feel your best.

The ancient Chinese believed that human beings should live in harmony with the natural cycles of their environment. The cold and darkness of winter urges us to slow down. This is the time of year to reflect on health, replenish energy and conserve strength.

Winter is ruled by the Water element, which is associated with the Kidneys, Bladder and Adrenal Glands. The Kidneys are considered the source of all energy or "Qi" within the body. They store all of the reserve Qi in the body so that it can be used in times of stress and change, or to heal, prevent illness, and age gracefully.

During the winter months it is important to nurture and nourish our Kidney Qi. It is the time where this energy can be most easily depleted. Our bodies are instinctively expressing the fundamental principles of winter which are rest, reflection, conservation and storage.

The Nei Ching, an ancient Chinese classic, advises people to go to sleep early and rise late, after the sun's rays have warmed the atmosphere a bit. This preserves your own Yang Qi for the task of warming in the face of cold.

## Acupuncture

Seasonal acupuncture treatments in winter serve to nurture and nourish Kidney Qi which can greatly enhance the body's ability to thrive in times of stress, aid in healing, prevent illness and increase vitality.

**Acupuncture for Prevention** Acupuncture and Oriental medicine can prevent colds and flus by building up the immune system with just a few needles inserted into key points along the body's energy pathways. These points are known for strengthening the circulation of blood and energy and for consolidating the outer defense layers of the skin and muscle (Wei Qi) so that germs and viruses cannot enter through them.

**Acupuncture to Get Better Faster** If you have already happened to catch that cold, acupuncture and herbal medicine can also help with the chills, sniffles, sore throat or fever in a safe, non-toxic way that does not bombard your body with harmful antibiotics.

Acupuncture does not interfere with Western medical treatment. On the contrary, it provides a welcome complement to it in most cases, and with its emphasis on treating the whole person, recovery time for illness is often shortened.

## Dietary Suggestions for Vitality and Radiant Health



### *Grains*

Eating warm hearty soups, whole grains, and roasted nuts help to warm the body's core and to keep us nourished.



### *Water*

The Kidneys are associated with the Water element. Drink ample water, at room temperature, throughout the day.



### *Kidney Shaped Food*

Black beans and kidney beans are excellent examples of kidney shaped foods that nourish and benefit Kidney Qi.



### *Blue & Black Food*

The colors blue and black correspond to the Water element of the Kidneys and are thought to strengthen the Water element. Include blueberries, blackberries, mulberry and black beans in your diet.



### *Seeds*

Flax, pumpkin, sunflower and black sesame seeds relate to fertility and growth which is governed by Kidney Qi.



### *Nuts*

Walnuts and chestnuts have been found to be especially effective for increasing Kidney Qi.



### *Vegetables*

Dark, leafy green vegetables are the best choice for Kidney Qi. Other Kidney Qi boosting veggies include asparagus, broccoli, cucumbers and celery.



### *Herbal Medicine*

There is a one thousand year old Chinese herbal formula that forms a handy complement to these immune-boosting treatments and it is elegantly entitled The Jade Windscreen Formula. It is made up of just three herbs: Radix Astragalus, Atractylodis Macrocephalae, and Radix Ledebouriellae. These three powerful herbs combine together to tonify the immune system and fortify the exterior of the body so that you can fight off wind-borne viruses and bacteria.

Did you know that tamiflu, a drug used to treat flu symptoms, is derived from star anise, an anti-viral plant that has been used by Oriental medicine herbalists for centuries? When it comes to staying healthy during the flu season, Oriental medicine has a lot to offer.

Let Mary Maurer and Sunanda Harrell-Stokes our licensed acupuncturists and Oriental Medical practitioners help you stay healthy during the flu season. Call the Silverleaf Spa at 480.515.3213 to make an appointment. Sleep early, rest well, stay warm, and expend a minimum quantity of energy.

## Saving the Range

Improper Practice



This image clearly shows how improper practice can impact a large area of the range deck. Divot patterns are random and this was likely as ineffective a session as it was destructive to the area of turf grass pictured.

Proper Practice



The area shown here depicts a concentrated divot pattern that resulted from a focused practice session. This individual expended much less turf while hitting many more balls. This area is easier to repair and will help to extend the life of the hitting area.

## Employee of the Month



Ryan Kreykes became a part of the Silverleaf Outside Services team in November 2008 and soon established himself as a key member. His willingness to help in all areas of the club has made him popular with fellow employees from all departments.

Ryan is a consistent contributor who clearly enjoys working at Silverleaf. He has a keen eye for detail, a strong work ethic and a solid knowledge of the golf industry. Ryan embodies the Silverleaf elements with his tireless commitment to delivering a first class customer service experience to our members and their guests. Congratulations Ryan!

## Put Your Blue Jeans On



Effective February 1st denim will be permitted in the Dining Room during all meal periods. No torn, frayed or holed denim will be allowed.

## Reservations Please



Please remember that we accept dining reservations through the Club Concierge. We recommend making reservations for any size party and highly encourage reservations for groups of 5 or more. If circumstances do not allow you to make reservations in advance, please call ahead to Concierge the day of to give as much notice as possible of arrival time and size of party. This will allow us to better accommodate all of our members and their guests.

# Silverleaf Experiences February



## STONE HOUSE WINE-UP

Thursdays



4:30pm to sunset at the Stone House

A perfect way to "wine-up" for the weekend featuring a variety of wines relating to specific regions and varietal for purchase by the glass and by the bottle. Experience includes complimentary hors d'oeuvres and breathtaking views of our desert sunsets.

Complimentary for members



## STONE HOUSE WINE-DOWN

Sundays



4:30pm to sunset at the Stone House

A perfect way to wine-down after the weekend. Similar to its counterpart, except on Sundays.

Complimentary for members



## SUNDAY BRUNCH

Sundays

10:00am-2:30pm in the Dining Room

Buffet typically includes omelet station, French toast, pancakes, bacon, sausage, soup, salads, carving station, grilled fish, vegetables, wood-grilled pizzas and desserts.

Adults \$19.95++; Ages 12 & under \$9.95++



## FOOD FROM THE HEARTH

Sundays-No FFTH on 2.14

5:00-9:00pm in the Dining Room

Join us for buffet dining featuring wood-grilled fare, seasonal salads, homemade pastas, and decadent desserts.

Adults \$19.95++; Ages 12 & under \$9.95++



## ½ PRICE PIZZA

Mondays

5:00-7:00pm in the Spike Bar



## ½ PRICE BURGERS

Tuesdays

5:00-7:00pm in the Spike Bar



## HAPPY HOUR

Thursdays

5:00-7:00pm in the Spike Bar

Enjoy 1/2 off all Spike Bar appetizers and drinks.



## REDS & WHITES

Thursdays-No Reds & Whites on 2.11

12:00pm Shotgun

A great way to mingle with fellow members. Enjoy cocktails and hors d'oeuvres in the Ladies' Conservatory following play.

\$40++ per person



## SPA HAPPY HOUR

Thursdays

4:00-8:00pm in the Spa

Specially priced treatments available.



## BLACKS & BLUES

Fridays (Only on 2.19 for month of February)

12:00pm Shotgun

Golf professional staff will organize the draw and various formats will be played each time.

A season long Order of Merit champion will be crowned at the end.

\$40 per person



## SKINS GAME

Saturdays-No Skins Game on 2.20

\$20 per person



## 25% OFF ANYTHING BUT CABERNET & CHARDONNAY BY THE BOTTLE

Fridays and Saturdays

During Dinner Service in the Dining Room and Spike Bar



## SILVERLEAF ENRICHMENT SERIES DIGITAL PHOTOGRAPHY BASICS

Monday, February 1<sup>st</sup> & 8<sup>th</sup>

10:00am-12:00pm in the Library

A digital photography class instructed by award winning instructor Coleen Miniuk-Sperry.

\$175 for series; Class in Session



## SILVERLEAF KIDS' ENRICHMENT SERIES SCRAPBOOKING

Monday, February 1<sup>st</sup>

5:30-7:00pm in the Hideaway

Join the Hideaway for Scrapbooking Workshops to creatively design books of precious moments!

Ages 8 and up \$15++per person



## SILVERLEAF ENRICHMENT SERIES CONVERSATIONAL SPANISH BASICS

Tuesday, February 2<sup>nd</sup> & 9<sup>th</sup>

6:30-8:00pm in the Library

Learn conversational Spanish for practical use in everyday life.

\$79 per person for series; Class in Session



## WINE SERIES DINNER-ST. SUPÉRY

Tuesday, February 2<sup>nd</sup>

6:30pm in the Dining Room

St. Supéry is a family-owned estate winery in the heart of Napa Valley. Join us for a four course meal and wine pairings.

\$85.00++per person (with wine pairings)

\$70.00++per person (without wine pairings)

# Silverleaf Experiences February

## TASTE THE FLAVORS OF USA

Wednesday, February 3<sup>rd</sup>

5:00-9:00pm in the Dining Room

Adults \$18.95++; Ages 12 and under \$9.95++



## LADIES' GOLF CLINIC

Thursday, February 4<sup>th</sup> & 18<sup>th</sup>

9:30-10:30am Instruction

10:30am-12:00pm Tee Times

Join Assistant Golf Professional, Edith Wessel as she covers full swing analysis.

\$15 per person



## FUNDAMENTALS OF YOGA AND MEDITATION

Thursday, February 4<sup>th</sup>, 11<sup>th</sup>, 18<sup>th</sup> & 25<sup>th</sup>

10:00-11:15am in the Hideaway and Member Courtyard

Join instructor, Wendy Hartley for a four class introductory series for those considering yoga, recently begun or wanting a refresher.

\$60 per person for series of 4 classes



## DOGFIGHT

Friday, February 5<sup>th</sup>

12:00pm Shotgun

Members may bring up to 3 guests.

\$80++per player



## PIZZA BUILDING

## PARENT SURVIVAL NIGHT

Friday, February 5<sup>th</sup>

6:00-10:00pm in the Hideaway

Drop the kids off for pizza building while you enjoy a night out, off property.

1st child \$21++; 2nd \$18++; 3rd \$15++



## SUPER BOWL

## PARENT SURVIVAL NIGHT

Sunday, February 7<sup>th</sup>

4:00-9:00pm in the Hideaway

Kids will watch the game and enjoy traditional Superbowl goodies.

\$26++ per child



## MEMBER PROFESSIONAL GOLF TOURNAMENT

Wednesday, February 10<sup>th</sup>, 11<sup>th</sup> & 12<sup>th</sup>

See the golf shop for schedule of events and times

A three day golf event with teams comprised of one member and one professional.

\$700++per team; Horse Race Optional at \$100



## TASTE THE FLAVORS OF GREEK MEDITERRANEAN

Wednesday, February 10<sup>th</sup>

5:00-9:00pm in the Dining Room

Adults \$18.95++; Ages 12 and under \$9.95++



## DINNER AND DANCING

Friday, February 12<sup>th</sup>

6:30pm in the Member Courtyard

The perfect way to celebrate Valentine's Day!

Join other members for dinner, entertainment and dancing.

\$49++ per adult; Reduced price of \$39++ (dance students)

## JUNIOR GOLF CLINIC

Saturday, February 13<sup>th</sup>

1:00-1:45pm (ages 5-8); 2:00-2:45pm (ages 9 & up)

\$15 per person



## PAUL HOBBS WINE TASTING

Saturday, February 13<sup>th</sup>

5:00-8:00pm in the Library

Join winemaker Paul Hobbs for hors d'oeuvres and wine tasting.

Complimentary for members



## DUET INDULGENCE

Saturday & Sunday, February 13<sup>th</sup> & 14<sup>th</sup>

Celebrate romance in luxury at the spa...

Begin with a couples massage and shared water ritual in our private couple's suite. All other spa services available. Spa open until 8:00pm

on 2.13.



## CLUB HIKE WINDGATE PASS

Sunday, February 14<sup>th</sup>

10:00am meet in Fitness

Distance and difficulty of hike based on the collective ability of the group.

Complimentary for members



## VALENTINE'S DAY PARENT SURVIVAL NIGHT

Sunday, February 14<sup>th</sup>

5:30-9:30pm in the Hideaway

Have a romantic evening while kids enjoy dinner, candy making, arts & crafts, movies and games.

\$30++per child (includes candy making)



## HIDEAWAY CANDY MAKING

Sunday, February 14<sup>th</sup>

7:00-8:00pm in the Hideaway

Kids will make Valentine's treats.

\$15++per child



## VALENTINE'S WEEKEND DINING

Friday, Saturday & Sunday, February, 12<sup>th</sup>, 13<sup>th</sup> & 14<sup>th</sup>


Reservations from 5:30-9:30pm in the Dining Room

Romance your sweetheart with a candlelit dinner for two serenaded by live music.

Special a la carte menu

# Silverleaf Experiences February

## SILVERLEAF KIDS' ENRICHMENT SERIES BRACELET MAKING

 Monday, February 15<sup>th</sup>  
5:30-6:30pm in the Hideaway  
Kids will make beautiful bracelets to take home.  
\$10++per child



## LADIES' BOOK CLUB

Tuesday, February 16<sup>th</sup>  
5:30-9:00pm in the Dining Room & Library  
Membership at capacity; Wait list only



## TASTE THE FLAVORS OF ITALY

Wednesday, February 10<sup>th</sup>  
5:00-9:00pm in the Dining Room  
Feast on delicious Italian favorites.  
Adults \$18.95++; Ages 12 and under \$9.95++



## SAKS FIFTH AVE PRESENTS SPRING FASHION

Thursday, February 18<sup>th</sup>  
2:00-4:00pm in the Library  
Learn what the newest Spring trends and must haves of the season are from Saks 5th Ave wardrobe stylists. Light hors d'oeuvres and wine included.  
\$25++ per person



## NINE & DINE

Friday, February 19<sup>th</sup>  
3:00pm Shotgun  
Nine holes of golf followed by dinner.  
\$50++per person



## COUPLE'S INVITATIONAL

Saturday, February 20<sup>th</sup>  
10:00am Shotgun  
Four person teams of a member couple and their guests compete in this scramble event.  
\$500++per team; Horse Race \$100 per team




## PARENT SURVIVAL NIGHT MINI OLYMPICS

Saturday, February 20<sup>th</sup>  
6:00-10:00pm in the Hideaway  
Join the Hideaway for a night of Olympic Games!  
\$21++per child



## SILVERLEAF ENRICHMENT SERIES DIGITAL PHOTOGRAPHY ADVANCED

 Begins Monday, February 22<sup>nd</sup>  
10:00am-12:00pm in the Hideaway  
Great for students who have already taken the basics class. Series of 4 classes.  
\$155 per person for series



## SILVERLEAF ENRICHMENT SERIES CONVERSATIONAL SPANISH ADVANCED

Begins Tuesday, February 23<sup>rd</sup>  
6:30-8:00pm in the Library  
Class will be instructed by Cori Araza, an accomplished instructor with over 10 years teaching experience. Series of 4 classes, limited to 10 participants. Great for students who took the basics class.  
\$109 per person for series



## SILVERLEAF ENRICHMENT SERIES FLORAL DESIGN

Wednesday, February 24<sup>th</sup>  
10:00am-12:00pm in the Member Courtyard  
Design a spring floral centerpiece in a designer ring. You will leave with your own beautiful floral arrangement.  
\$65 per person



## TASTE THE FLAVORS OF CARNIVAL

Wednesday, February 24<sup>th</sup>  
5:00-9:00pm in the Dining Room  
Celebrate Mardi Gras at Silverleaf and taste the flavors of Carnival!  
Adults \$18.95++; Ages 12 and under \$9.95++



## LADIES' HALF-DAY GOLF CLINIC

Thursday, February 25<sup>th</sup>  
9:00am-12:00pm  
Join Director of Instruction, Adrian Wadey and the golf staff as they cover all aspects of the golf swing including full swing and video analysis, short game and on-course management.  
\$200 per person



## PHOENIX OPEN CHALLENGE

Friday, February 26<sup>th</sup>  
Shotgun  
Participants make their own tee times. Golf course will be set up in a challenging manner. Draw the name of a professional playing in the Phoenix Open. Your pick will be your partner for the day. The golf professional's score and your net score create the team score.  
\$20 per person



## ADULT HALF-DAY GOLF CLINIC

Saturday, February 27<sup>th</sup>  
9:00am-12:00pm  
Clinic will cover full swing, short game and on course instruction.  
\$200 per person

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<sup>1</sup> Digital Photography Basics  Kids' Enrichment Series-Scrapbooking	<sup>2</sup> Conversational Spanish Basics  Wine Dinner-St. Supéry  Spa Happy Hour	<sup>3</sup> Taste the Flavors of the USA	<sup>4</sup> Ladies' Clinic  Reds & Whites  Yoga & Meditation  Wine-Up  Spa Happy Hour	<sup>5</sup> Dogfight  Pizza Building Parent Survival Night	<sup>6</sup> Skins Game
<sup>7</sup> Sunday Brunch  Wine-Down  FFTH  Superbowl PSN	<sup>8</sup> Digital Photography Basics	<sup>9</sup> Conversational Spanish Basics  Spa Happy Hour	<sup>10</sup> Member Professional  Taste the Flavors of the Greek Mediterranean	<sup>11</sup> Member Professional  Yoga & Meditation  Wine-Up  Spa Happy Hour	<sup>12</sup> Member Professional  Dinner & Dancing  V-Day Dining Specials	<sup>13</sup> Paul Hobbs Wine Tasting  Skins Game Junior Clinic  Duet Indulgence  V-Day Dining Specials
<sup>14</sup> Club Hike Sunday Brunch  Candy Making  V-Day PSN Duet Indulgence V-Day Dining Specials  Wine Down	<sup>15</sup> Kids' Enrichment Series-Bracelet Making	<sup>16</sup> Ladies' Book Club  Spa Happy Hour	<sup>17</sup> Taste the Flavors of Italy	<sup>18</sup> Spring Trends  Ladies' Clinic Reds & Whites  Yoga & Meditation  Wine-Up  Spa Happy Hour	<sup>19</sup> Blacks & Blues  Nine & Dine  Spa Happy Hour	<sup>20</sup> Couples' Invitational  Mini-Olympics PSN
<sup>21</sup> Sunday Brunch  Wine-Down  FFTH	<sup>22</sup> Digital Photography Basics	<sup>23</sup> Conversational Spanish Advanced  Spa Happy Hour	<sup>24</sup> Floral Design  Taste the Flavors of Carnival	<sup>25</sup> Ladies' Clinic  Reds & Whites  Yoga & Meditation  Wine-Up	<sup>26</sup> Phoenix Open Challenge  Spa Happy Hour	<sup>27</sup> Adult Half-Day Golf Clinic  Skins Game
<sup>28</sup> Sunday Brunch  Wine-Down  FFTH						

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Yoga 8:30am Wendy	2 Fitness Fusion 8:30am Vera  New Class Yoga 10:00am Patricia	3 Yoga 8:30am Carrie	4 Pilates 8:30am Vera	5 Yoga 8:30am Wendy	6
7	8 Yoga 8:30am Wendy	9 Fitness Fusion 8:30am Vera  New Class Yoga 10:00am Patricia	10 Yoga 8:30am Carrie	11 Pilates 8:30am Vera	12 Yoga 8:30am Wendy	13
14	15 Yoga 8:30am Wendy	16 Fitness Fusion 8:30am Vera  New Class Yoga 10:00am Patricia	17 Yoga 8:30am Carrie	18 Pilates 8:30am Vera	19 Yoga 8:30am Wendy	20
21	22 Yoga 8:30am Wendy	23 Fitness Fusion 8:30am Vera  New Class Yoga 10:00am Patricia	24 Yoga 8:30am Carrie	25 Pilates 8:30am Vera	26 Yoga 8:30am Wendy	27
28						

# Practice Like the Pros

When you next visit the practice tee, whether to warm up before a round or work on your game, ask yourself this question: What am I trying to accomplish in today's session?

Today's top players practice with purpose, working towards achieving specific results from the session. They never just hit balls.

Areas of Focus Should Be:

## *Warm Up*

Golf specific stretches help loosen muscles and prevent injury

## *Drills*

Repetitive drills help create sensation and feel related to swing motion

## *Alignment*

Always select a target and use clubs or alignment aids to reinforce the correct set up position

## *Visualization*

Picture the shot before you hit it and focus on the preferred outcome

## *Target*

Vary your target (and therefore club selection) during all sessions to simulate golf course conditions

## *Time Management*

Spend time on all areas of the game. While the full swing is important, better scores will result from allocating more of your practice time to the short game

If you are disciplined in these good habits your practice sessions will be more useful and your range to course transition more productive.

See you on the lesson tee!

Adrian Wadey

Director of Instruction



## SILVERLEAF HOURS OF OPERATION

October 1, 2009-May 31, 2010

### Concierge

Sunday-Wednesday 7:00am-5:00pm  
Thursday-Saturday 7:00am-7:00pm

### Car Wash

Basic: Wednesday-Sunday 10:00am-4:00pm  
Detailing: Friday and Saturday by appointment

### Spa

Monday, Wednesday, Friday, Saturday, Sunday  
9:00am-5:00pm  
Tuesday & Thursday 9:00am-8:00pm

### Fitness Center

Monday-Friday 5:30am-8:00pm  
Saturday & Sunday 5:30am-7:00pm

### Pools

Daily 5:30am-10:00pm

### Tom's Tavern

Daily 10:00am-10:00pm

### The Hideaway

(Programmed Activity Times - Reservations Required)  
Thursday 2:30-8:00pm  
Friday 2:30-8:00pm  
Saturday 9:00am-8:00pm  
Sunday 9:00am-6:00pm

### Poolside Café/

### Ladies' Conservatory / Men's Grill

Food Service: Daily 10:00am-4:00pm  
Beverage Service: Daily 10:00am-6:00pm

### Spike Bar

Continental Breakfast:

Monday-Friday 6:00-9:00am

A la Carte Breakfast:

Daily 8:00am-2:30pm

Food Service:

Thursday-Saturday 11:00am-10:00pm

Sunday-Wednesday 11:00am-9:00pm

Beverage Service:

Sunday-Thursday 11:00am-11:00pm

Friday & Saturday 11:00am-12:00am

### Dining Room

Lunch Service:

Wednesday-Saturday 11:00am-2:30pm

Sunday Brunch 10:00am-2:30pm

Dinner Service:

Wednesdays-Taste the Flavors 5:00-9:00pm

Thursday-Saturday 5:30-10:00pm

Sundays-Food From the Hearth 5:00-9:00pm

### The Stone House

Daily Food Service 9:00am-4:00pm

### Golf Course and Golf Shop

Golf Shop:

Wednesday-Monday 7:30am-6:00pm

Tuesdays 8:00am-6:00pm

Golf Course:

Wednesday-Monday 8:30am first tee time

Tuesdays 10:00am first tee time

### Practice Facility

Daily

30 minutes before 1<sup>st</sup> tee time  
to 1 hour prior to sunset